

CLAIMS

1 A process for the flavour development in a fermented food whereby a
carboxypeptidase is used.

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2 A process according to claim 1 whereby the fermented food is beer, sausage
or cheese preferably cheese or cheese derived products.

3 A process according to claim 1 or 2 whereby the carboxypeptidase activity is
for at least 90% caused by a single enzyme.

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4 A process according to any one of claims 1 to 3 whereby the ratio of
endoprotease activity (PU) and carboxypeptidase activity (CPG) is less than
0.01, preferably less than 0.001 and most preferably less than 0.0005.

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5 A process according to any one of claims 1 to 4, whereby the
carboxypeptidase is CPD-1, preferably CPD-1 having the amino acid
sequence of SEQ ID NO:3.

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6 Use of carboxypeptidase having a ratio of endoprotease activity (PU) and
carboxypeptidase activity (CPG) of less than 0.01 in the preparation of
fermented food.

7 Use of claim 6 in the preparation of cheese or cheese derived products.

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8 Use of claim 7 in the preparation of EMC (enzyme modified cheese).

9 Use according to anyone of claims 6 to 8 for flavour generation.